



# CRISPY CHEDDAR CHICKEN

with Loaded Bacon Mashed Potatoes & Asparagus

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



6 oz | 12 oz  
Asparagus



¼ oz | ½ oz  
Chives



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Fry Seasoning



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



2 TBSP | 2 TBSP  
Mayonnaise  
Contains: Eggs



4 oz | 8 oz  
Bacon



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO

### LOADED MASHED POTATOES

The best parts of a loaded baked potato (hello cheddar, sour cream, bacon, and chives), stirred into a creamy mash to up your side game



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1020



## FAT CHANCE

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan after cooking in step 3, then transfer to a small bowl. You can stir a bit into your mashed potatoes in step 5 (you only live once!). Or, use it to pop popcorn.

## BUST OUT

- Baking sheet
- Medium bowl
- Paper towels
- Large pot
- Large pan
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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\*Chicken is fully cooked when internal temperature reaches 165°.  
\*Bacon is fully cooked when internal temperature reaches 145°.



## 1 PREP & MIX CRUST

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and discard woody bottom ends from **asparagus**. Finely chop **chives**.
- Place **1 TBSP butter (2 TBSP for 4)** in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko, half the cheddar, half the Fry Seasoning, (you'll use the rest of the cheese and Fry Seasoning later), salt, and pepper.**



## 4 ROAST ASPARAGUS

- Once **chicken** has roasted 5 minutes, remove sheet from oven.
- Carefully toss **asparagus** on empty side with a **drizzle of olive oil, salt, and pepper.** (For 4 servings, leave chicken roasting; add asparagus to a second sheet and roast on middle rack.)
- Continue roasting until asparagus is tender and chicken is cooked through, 10-12 minutes more. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



## 2 ROAST CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **remaining Fry Seasoning, salt, and pepper.** Place on one side of prepared sheet (**for 4 servings, spread out across entire sheet**).
- Evenly spread a **thin layer of mayonnaise** onto tops of chicken (**you might not use all the mayo**); mound with **panko mixture**, pressing to adhere (**no need to coat the undersides**).
- Roast on top rack for 5 minutes (**you'll add the asparagus then**).



## 5 MASH POTATOES

- To pot with drained **potatoes**, add **sour cream, remaining cheddar, and 1 TBSP butter (2 TBSP for 4 servings).** Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Stir in **half the bacon and half the chives.** Season with **salt and pepper.**



## 3 COOK POTATOES & BACON

- While chicken roasts, place **potatoes** in a large pot with enough **salted water to cover by 2 inches.** Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash.
- Meanwhile, heat a large, dry pan over medium-high heat. Add **bacon\*** and cook, turning occasionally, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Once bacon is cool enough to handle, roughly chop.



## 6 SERVE

- Divide **chicken, mashed potatoes, and asparagus** between plates. Top potatoes with **remaining bacon and remaining chives.** Serve.